User manual
CQ CAFÉLINO TRIO

COFFEE QUEEN® ORIGINAL

Your retail dealer

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U / EN

Rev. 111121

1. Contents.

1.	Contents	sid.	2
2.	General		3
3.	Component overview, front		4
3.	Component overview, inside machine		5
3.	Component overview, programming switch		6
3.	Component overview, function buttons		7
4.	SERVICE; Installation and Start-up		
	Position machine		8
	Hook up water to machine		8
	Start machine		8
	Fill concentrate in container		9
5.	OPERATION		
	Dispensing drink into cup		10
6.	CLEANING		
	Every day		
	Cleaning of entire mixer system		11
	CLEANING		
	Remove mixer system		12
	Wash parts		12
	Re-install mixer system		12
7.	Recipe PROGRAMMING		
	Using the pin code, adjust value of drinks		13 - 17
8.	Reset Cup counter		18
9.	Storage and transportation		19
10.	Dimension sketch		20
11.	Cleaning and care		21

Thank you for choosing a Cafélino Trio. We hope you enjoy it!

The machine must be connected correctly for your own safety.
Read the user guide before using the machine.
- The guide contains important instructions for proper and safe use of the machine.
- Always keep the guide close at hand.

Safety regulations

- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety
- Children should be supervised to ensure they do not play with the appliance
- The brewer must be connected to the water mains in accordance with any national rules that may apply.

Cafélino Trio

- Makes single beverage servings
- 4 drink options
- 3 concentrate containers
- Electronic temperature control
- Cleaning function inside panel.
- Hot water outlet

Facts:

Height	536 mm
Width	211 mm
Depth	446 mm
Power supply	230V/2200W

Cold water hook-up ½" external thread for fitting factory-supplied tube

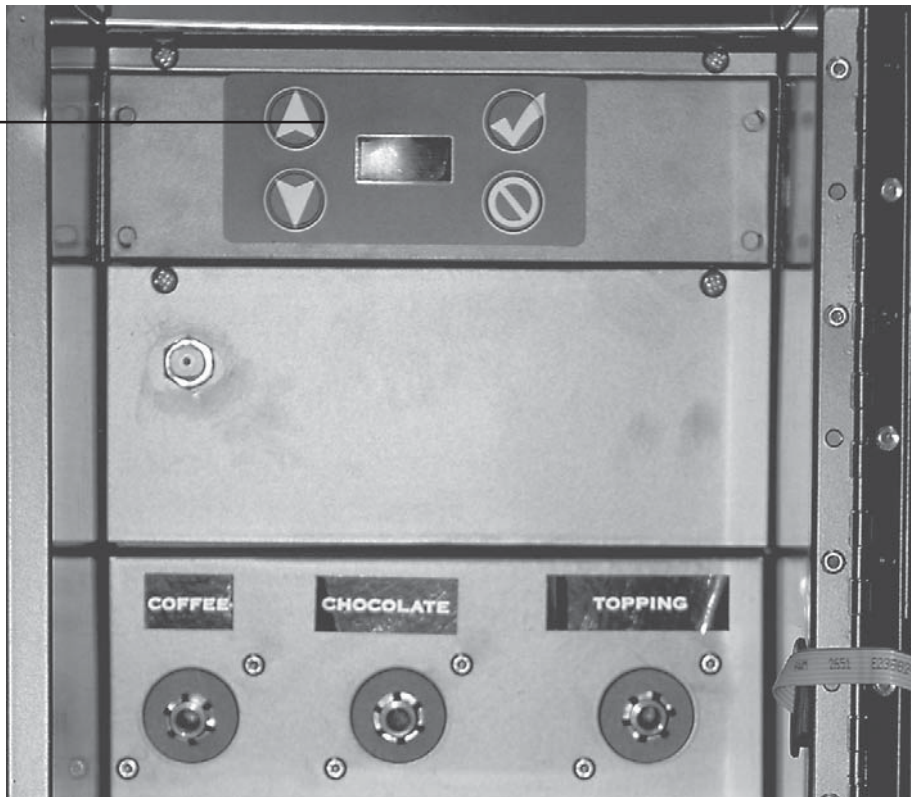
Temperatures;
The recommended room temperature when the machine operates; 20-23 °C (maximum 15 - 35 °C)

Touch panel
COFFEE
CAFE LATTE
CAPPUCCINO
CHOCOLATE
HOT WATER
Tap for drink
Drip tray insert
Drip tray
Hot water outlet

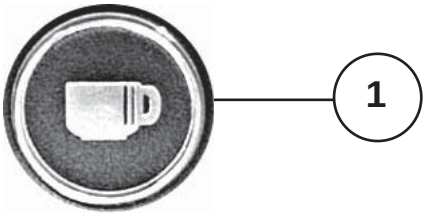
Service plug
Emptying of water tank
Connection of power cord
Water hook-up

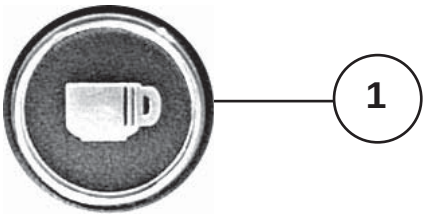
Container:	Width	Depth	Height	Cafélino Trio	
1	45	225	200	Coffee	
2	67	225	200	Chocolate	
3	67	225	200	Topping	

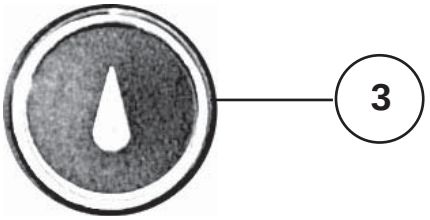
Programming switch



Programming switch, placed behind concentrate containers.







Function buttons

1. Standard cup (group 1)
2. Large cup (group 1)
1. Standard cup (group 2)
2. Large cup . (group 2)
3. Hot water
4. Cleaning of mixing system.
5. Ready lamp
- The lamp lights constantly when the machine is ready.
- The lamp blinks when a drink is being poured.

1. Place the machine on a flat waterproof surface.

Connect the plug to an **earthed 230V 10A wall outlet.**

Note: Make sure air is able to circulate freely behind the machine.

2. Connect the factory-supplied tube to the **cold water feed** using a ½" R- connection piece. Make sure no folding or sharp bending occurs when you push the machine back in place.

If the water pipeline is new, flush the system with water first to remove copper shavings. These can damage the inlet valve.

3. Open the water tap.

4. Hit the ON/OFF switch inside the panel.

The water tank will fill automatically with 1.8 litres of water.
The element will not be powered until the water reaches the level indicator.

<u>The temperature is set to 85º Celsius.</u>

5. Shut the panel door.

ON / OFF switch

6. Fill concentrate into canister.

Remove the concentrate container to avoid spilling the concentrate in the machine) and fill with ingredients.

1. Twist the concentrate tube up out of the mixing bowl.
2. Lift the front edge of the concentrate container and pull out.
3. Lift the lid and fill with concentrate.

7. When placing the concentrate container

Make sure the chute is close to the condensation traps (A), as illustrated.

Dispensing drink into cup, Coffee, Chocolate, etc.

1. **Centre a cup** on the drip tray.
2. **Select a drink** the lamp will flash.
3. Wait until the light stops flashing before removing the cup.

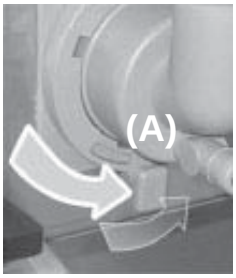
Rinsing the mixing system:
The mixing bowl can be cleaned easily using the cleaning button.
We recommend you clean/rinse the entire mixing system at least once a day.

1. Centre a large cup on the drip tray.

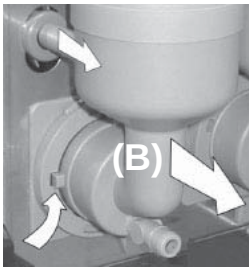
2. Press the cleaning button (1)

3. The machine starts by tapping valves
and then rinsing the mixer and mixer bowl.

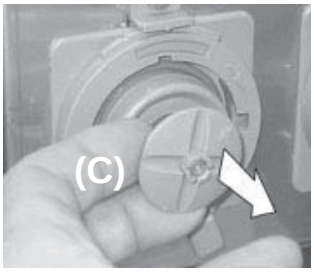
Disassemble blender system. Cleaning once a day.



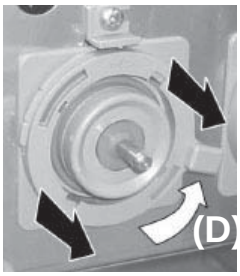
1.Turn the lever(A) counter clockwise.



2. Loosen the blender cup Pull straight out (B).

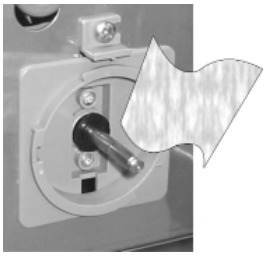


3. Loosen the mixer (C) by pulling it straight out.



4. Loosen the mounting plate.Turn the lever counter clockwise (D) until it stops.

5. Clean with a damp cloth and wipe dry.



6. Wash these parts

A. Mixing bowl

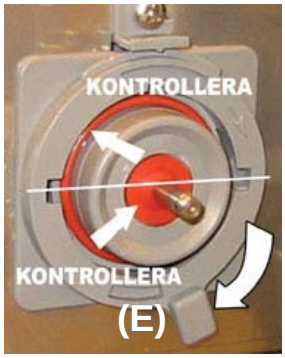
B. Steam trap

C. Mixer

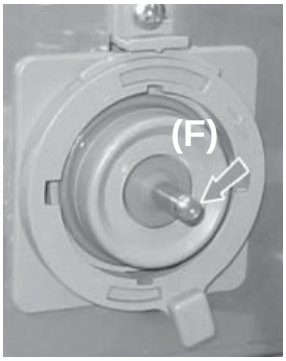
D. Mounting plate

Note: All parts must be dry before being remounted.

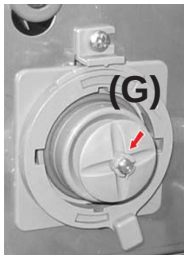
Reassemble the blender system.

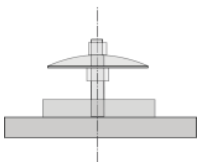


7. Replace the mounting plate by turning the lever (E) clock-wise. **CHECK** the washers.

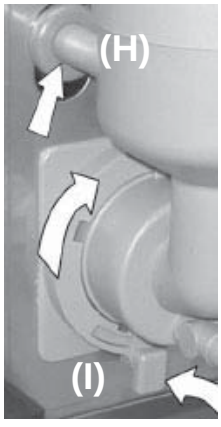


8. The level side of the mixer motor shaft should line up with the marking on the mixer (F).





9. Mount the mixer, and press until you hear a clicking sound. Follow the mixer's indicator, arrow (G).
The mixer can only be mounted in this way.



10. Press in the blender cup as shown (H) and lock with the lever (I).

Recipe PROGRAMMING.
To open the menu, follow the instructions below. The pin code is 1000.

Remember to always confirm your selection by pressing button

1. Press button

2. Press button until the display reads Recipes.

Service mode:
Recipes

3. Press button to open the menu. Display reads PIN code= IIII.

PIN code= IIII

4. Press button once, and the cursor jumps to the next number.

PIN code= IIII

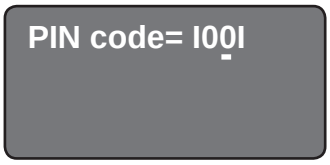
5. Press button and the second number reads 0.

PIN code= I0II

6. Confirm by pressing button .

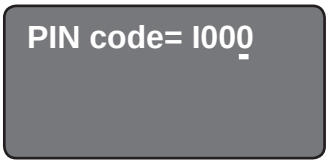
PROGRAMMING: using the pin code.

7. Press button and the third number reads 0.



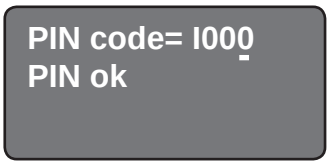
8. Confirm by pressing button .

9. Press button and the fourth number reads 0.

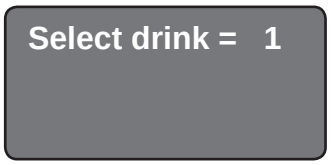


10. Confirm by pressing button .

11. The display reads OK.



12. The display now shows drink = 1



PROGRAMMING: adjust value of drinks

Select drink = 1

13. select a drink by pressing button or button

Select drink 1
Select drink 2
Select drink 3
Select drink 4

14. Press button to select which drink to adjust

To set and adjust a recipe, see the table on page 16 - 19.

15. Press button to open the menu. Display shows

Drink 1
start V1 Water 1

16. To change recipe values, Press button Display shows.

Drink 1
start V1 W 1 =
0,0

17. Press button or to change recipe values

18. **To confirm the new selection, press button.**

19. Press button or to go to a new recipe value.

Repeat step 16 - 18 to adjust.

20. Press button to go back a level in the menu.

21. To return to the operating level, press button again.

22. Select a new drink and adjust recipe value.

PROGRAMMING: adjust recipe values.

Adjust recipe values for drink 1

Drink 1 ***coffee 130ml***	***Start 1***	***Stop 1***	***Start 2***	***Stop 2***
V1	***0,0***	***5,7***	***7,0***	***7,5***
V2				
Ingred 1	***0,2***	***1,4***		
Ingred 2				
Ingred 3				
Mixer 1				
Mixer 2				

Adjust recipe values for drink 2

Drink 2 ***cafe latte 130ml***	***Start 1***	***Stop 1***	***Start 2***	***Stop 2***
V1	***0,0***	***2,4***	***5,7***	***6,2***
V2	***2,5***	***4,7***	***8,2***	***8,6***
Ingred 1	***0,5***	***1,6***		
Ingred 2				
Ingred 3	***2,8***	***4,2***		
Mixer 1	***0,3***	***6,1***		
Mixer 2	***3,5***	***4,5***		

PROGRAMMING: adjust recipe values.

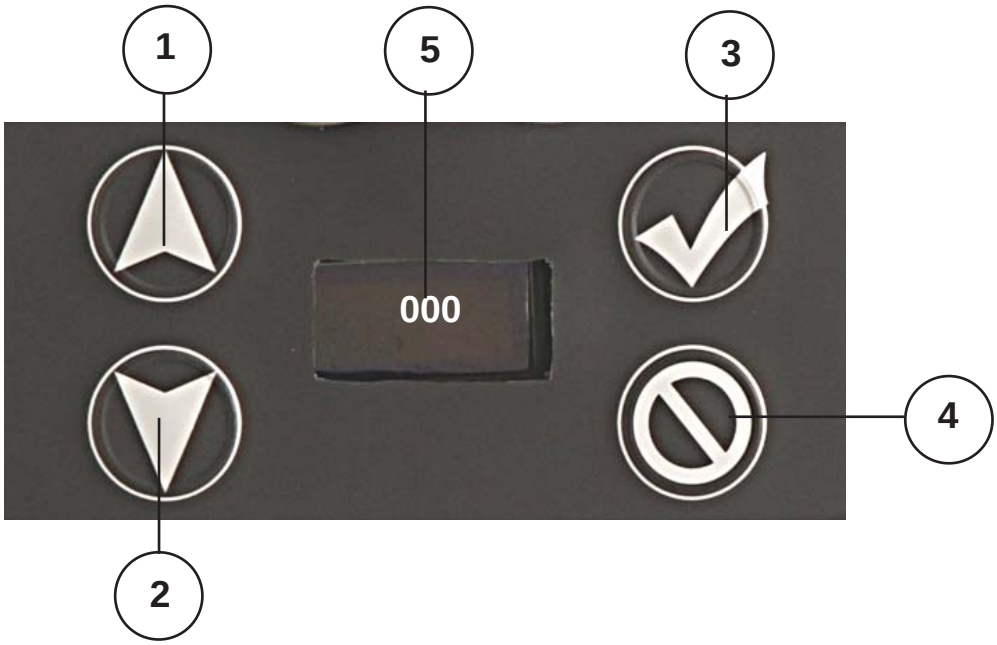
Adjust recipe values for drink 3

Drink 3 *cappuccino 130ml*	***Start 1***	***Stop 1***	***Start 2***	***Stop 2***
V1	***5,0***	***7,4***	***10,7***	***11,2***
V2	***0,0***	***2,2***	***5,7***	***6,0***
Ingred 1	***5,3***	***6,4***		
Ingred 2				
Ingred 3	***0,3***	***1,2***		
Mixer 1	***5,3***	***11,1***		
Mixer 2	***0,3***	***6,4***		

Adjust recipe values for drink 4

Drink 4 *chocolate 140ml*	***Start 1***	***Stop 1***	***Start 2***	***Stop 2***
V1				
V2	***0,1***	***5,2***	***7,7***	***8,0***
Ingred 1				
Ingred 2	***0,1***	***3,8***		
Ingred 3				
Mixer 1				
Mixer 2	***0,3***	***8,0***		

Cup counter:
The machine has a built-in Cup Counter that can be reset.



1. Take out the concentrate container. The display (5) shows 000 cups.

2. To reset the counter: Press button to setting Reset Counters.

3. Press button to reset the counter.

4. Confirm the new setting by pressing button .

Long-term storage and transportation

1. Switch off the machine, unplug it and close the water tap.

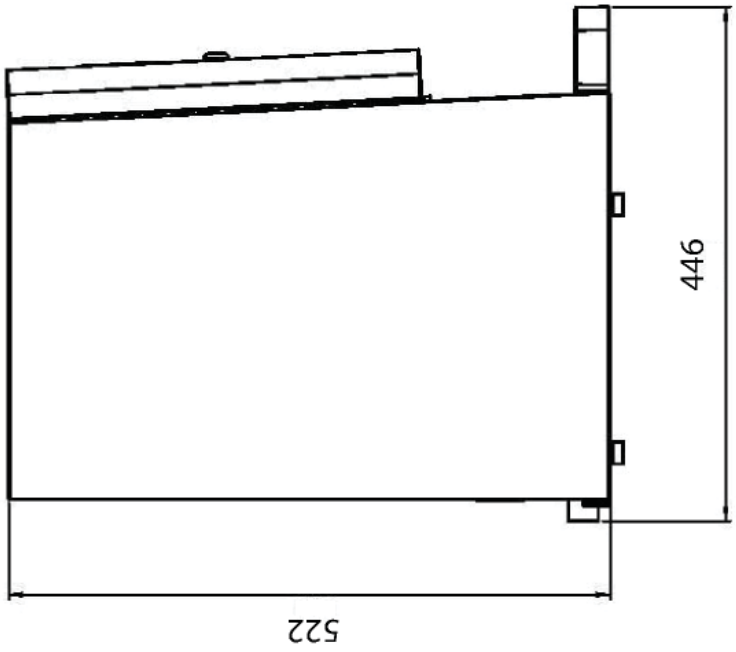
2. The machine must not be stored in freezing temperatures, and all water must removed befor long-term storage.

Emptying the water tank.

1. Switch off the machine and allow it to stand approx. one hour before empting the water.
Note: Remember that the water is very hot while the machine is in operation.

2. Loosen the water hook-up (1) and unplug the power cord (2).

Service plug (3)
Emptying of water tank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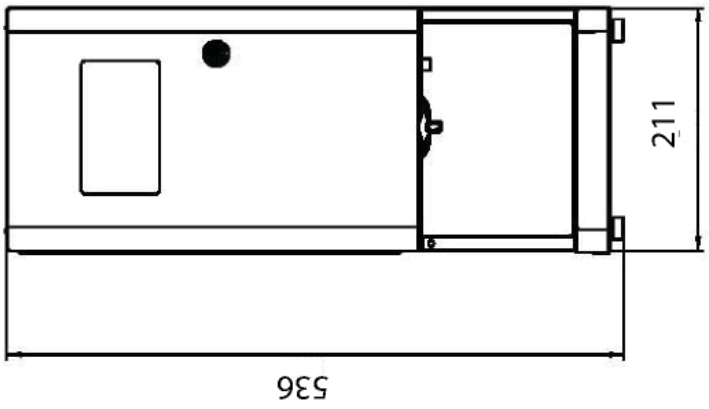
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536

To clean the outside of the machine, use a soft cloth and a non-abrasive liquid detergent.

FOR SERVICE

Please contact your dealer

Your dealer
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Art.nr. 1730111-02